AROMA®
PROFESSIONAL



instruction manual

ARC-1020SB

Rice & Grain Multicooker

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Digital Rice & Grain Multicookers



Rice & Grain Cookers



Electric Kettles



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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electrical shock and injury to persons, do not immerse the power cord, plug or appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from the wall outlet when not in use and before cleaning. Allow the unit to completely cool before putting on or removing parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged power cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the appliance as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the plug gripping area. Never pull on the cord.
17. The appliance should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always ensure the exterior of the inner pot is completely dry prior to use. If the inner pot is returned to the appliance when wet, it may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
20. Food should not be left in the inner pot with the ***Keep Warm*** function on for more than 12 hours.
21. To turn the appliance off, press the (⏻) button then safely remove the plug from the wall outlet.
22. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
23. Do not wrap or tie the power cord around the appliance.
24. **CAUTION:** Intended for countertop use only.
25. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
26. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
27. **CAUTION:** Do not use for deep frying.
28. Do not immerse in water.
29. To avoid spills and burns, do not carry rice cooker by the lid handle.

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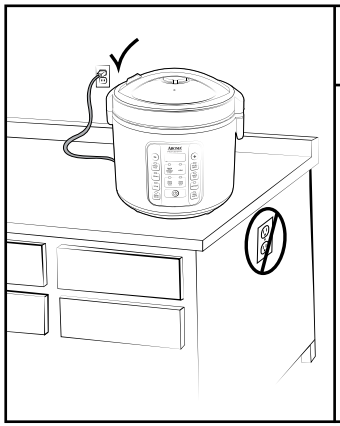
SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

Short Cord Instructions

A short power-supply cord is provided to reduce the risks resulting from it being grabbed by children, and becoming entangled in or tripping over a longer cord.



WARNING

Spilled food can cause serious burns.

Keep appliance & cord away from children.

NEVER

- Drape cord over edge of counter.
- Use outlet below counter.
- Use extension cord.

Polarized Plug

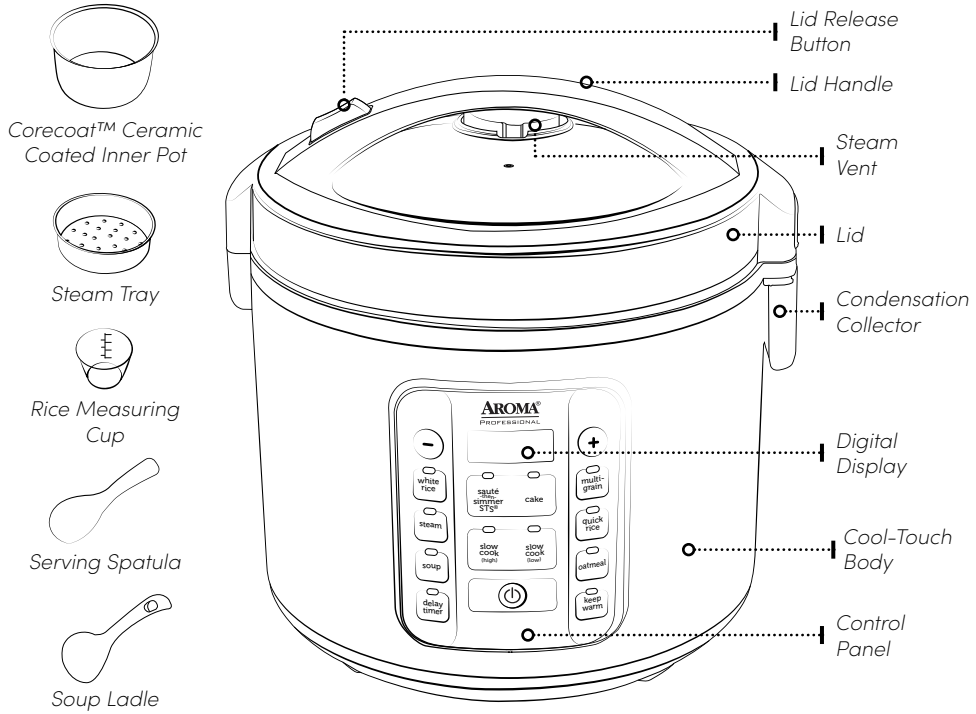
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



Digital Controls

(⏻)
Powers the cooker on and off or cancels a current function.

(+) or (-)
Allows you to adjust the time for ***Steam***, ***Delay Timer***, ***Slow Cook***, and ***Soup***.

White Rice
Cooks fluffy, delicious rice automatically.

Quick Rice
A great time-saving option for rice in a pinch.

Multigrain
Cooks a variety of grains from quinoa to barley and couscous with ease.

Oatmeal
Prepares a quick and healthy breakfast with no need to stir or monitor.

Steam
Easily steams healthy sides and main courses using the included steam tray.

Soup
Simmers your favorite hot and hearty soups with an adjustable cook time of 2 to 8 hours.

Sauté-then-Simmer STS®
Sautés foods on high heat then automatically switches to simmer mode once liquid is added. Great for pilaf, Spanish rice, chili, stir-fries and much more!

Slow Cook (High/Low)
Sets to ***Slow Cook Low*** from 6–10 hours and ***Slow Cook High*** from 2–5 hours. Great for homemade roasts and stews.

Cake
Easily bakes cakes and other sweet batter-based treats.

Delay Timer
Allows for food to be ready right when it's needed with preparation up to 15 hours in advance.

Keep Warm
Manually sets the cooker to ***Keep Warm*** mode, perfect for keeping foods at ready-to-serve temperatures.

Before First Use ⚠

1. **Read all instructions and important safeguards.**
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of them properly as they can pose a risk to children.
4. Remove the inner pot from the cooker and clean with warm, soapy water.
5. Wash all accessories in warm, soapy water.
6. Wipe the cooker's body clean with a damp cloth.
7. Dry all parts thoroughly then assemble for use.

To Clean

1. Remove the inner pot when the cooker has completely cooled.
2. Hand wash the inner pot and all accessories using warm, soapy water or place on the top rack of the dishwasher.
3. Remove the condensation collector and hand wash using warm, soapy water.
4. Wipe the cooker's body clean with a damp cloth.
5. Thoroughly dry the cooker's body and all accessories. Reassemble for next use.

Troubleshooting

Rice is too dry/hard after cooking.

- Depending on how dry your rice is, add ½ to 1 cup of water and stir thoroughly. Close the lid and select the ***White Rice*** function once more. When the cooker switches to ***Keep Warm***, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.

Rice is too moist/soggy after cooking.

- Use the serving spatula to stir the rice to redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow the cooker to remain on ***Keep Warm*** for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

⚠

Caution:

Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on ceramic coating.

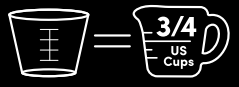
We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time. If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance.

Before placing the inner pot into the cooker, ensure its exterior is dry and free of debris. Cooking with wet inner pot exterior may damage the cooker.

Note:

- To remove the condensation collector, squeeze both sides and pull out towards you.
- Any other servicing should be performed by Aroma® Housewares.
- Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!

If you misplace the measuring cup, a ¾ standard U.S. cup is an exact replacement.



Error Code Chart

If an error shows on the digital display, the following chart will help explain the next course of action.

Display Code	Meaning	Action
E1	Bottom sensor open circuit	Contact Aroma Customer Service at 1-800-276-6286.
E2	Top sensor open circuit	
E3	Overheat protection	Turn off the cooker and allow it to cool for 2-5 minutes then restart. If the problem persists, contact Customer Service at 1-800-276-6286.
E4		

Rice & Grains

1. Measure rice or grain using the provided measuring cup. Overfill the cup slightly, then level it off at the brim of the cup for an accurate measurement.
2. Rinse measured rice in a bowl of water before adding to the inner pot. For rice, rinse for 10 seconds and drain the water. Repeat this process at least 2 times, or until the water runs clear. For other grains, see the package instructions.
3. For white or brown rice, fill with water to the line that matches the number of cups of rice being cooked. For other grains, see "Grain & Water Measurement Table" on page **11**.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press **(⏻)** to turn the cooker on.
7. Press ***White Rice***, or ***Multigrain*** depending on the type of grain being cooked.
8. The cooking indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
9. The digital display will count down the final 10 minutes of cook time.
10. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
11. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
12. When finished, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

⚠

Caution:

After cooking, the inner pot will be very hot. Be sure to use heat-resistant gloves or protective oven mitts to remove the inner pot from the cooker.

Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on ***Keep Warm*** for more than 12 hours.
- For best results, we recommend rinsing rice and grains in a bowl of water before cooking. Avoid using a strainer or colander, which may not be as effective in removing excess starch and may affect the final texture.

Helpful Hints:

To add more flavor to rice, try substituting water for a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

For approximate rice cooking times and suggested rice/water ratios, see "Rice & Water Measurement Table" on page **10**.

Delay Timer

1. To use delay time for cooking rice or grain, begin by following steps 1 through 4 of "Rice & Grains" on page **7**, or "Oatmeal" on page **9**.
2. Plug the power cord into an available 120V AC wall outlet and press the **(⏻)** button to turn the cooker on.
3. Press ***White Rice***, ***Multigrain,*** or ***Oatmeal*** depending on the type of grain being cooked.
4. Press ***Delay Timer***. Use **(+)** or **(-)** to increase or decrease the delay time by 10 minute increments. It may be set to have grains ready in 1 to 15 hours for ***White Rice*** or ***Oatmeal*** and 2 to 15 hours for ***Multigrain***.
5. The digital display will count down from the input delay time.
6. Once the delay time has elapsed, a chasing pattern will appear in the digital display signifying that the cooking cycle has begun.
7. The digital display will count down the final 10 minutes of cook time.
8. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
9. When finished serving, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

Note:

- ***Multigrain*** requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The ***Multigrain*** function on this cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the cooker is not heating up immediately on the ***Multigrain*** setting, this is due to a low-heat soak cycle that proceeds the cooking cycle to produce better ***Multigrain*** results.
- Food should not be left in the cooker on ***Keep Warm*** for more than 12 hours.
- For approximate grain cooking times and suggested grain/water ratios, see the "Rice/Grain & Water Measurement Tables" on pages **10-11**.

Helpful Hints:

Due to the longer time needed, ***Multigrain*** may only be delayed for 2 hours or more.

Oatmeal

1. Using the provided rice measuring cup, add oatmeal to the inner pot.
2. Fill the inner pot with water. For steel-cut oats, fill with water to the line that matches the number of cups of oatmeal added. For rolled oats, use a 1:2 water-to-oat ratio.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press **(⏻)** to turn the cooker on.
6. Press ***Oatmeal***. The cooking indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
7. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
8. When finished serving, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.



Caution:

Follow your recipe carefully and do not leave the cooker unattended.

Refer to the 'Grain & Water Measurement Table' on page **11** for cooking times, maximum quantities, and recommended water ratios.

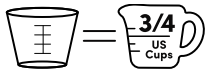
Note:

- Do not attempt to cook more than 4 cups of steel cut oat or 3 cups of rolled oat in this appliance at one time.
- Food should not be left in the cooker on ***Warm*** for more than 12 hours.

Rice & Water
Measurement Table

Uncooked Rice*	Water: *Using the Water Line (inside pot)*	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	**White Rice:** Line 2 **Brown Rice:** Line 2	4 Cups	**White Rice:** 27–32 Min. **Brown Rice:** 36–41 Min.
3 Cups	**White Rice:** Line 3 **Brown Rice:** Line 3	6 Cups	**White Rice:** 28–33 Min. **Brown Rice:** 39–45 Min.
4 Cups	**White Rice:** Line 4 **Brown Rice:** Line 4	8 Cups	**White Rice:** 29–34 Min. **Brown Rice:** 42–48 Min.
5 Cups	**White Rice:** Line 5 **Brown Rice:** Line 5	10 Cups	**White Rice:** 31–36 Min. **Brown Rice:** 45–51 Min.
6 Cups	**White Rice:** Line 6 **Brown Rice:** Line 6	12 Cups	**White Rice:** 33–38 Min. **Brown Rice:** 48–54 Min.
7 Cups	**White Rice:** Line 7 **Brown Rice:** Line 7	14 Cups	**White Rice:** 34–39 Min. **Brown Rice:** 51–57 Min.
8 Cups	**White Rice:** Line 8 **Brown Rice:** Line 8	16 Cups	**White Rice:** 36–41 Min. **Brown Rice:** 54–60 Min.
9 Cups	**White Rice:** Line 9 **Brown Rice:** Line 9	18 Cups	**White Rice:** 38–43 Min. **Brown Rice:** 57–63 Min.
10 Cups	**White Rice:** Line 10 **Brown Rice:** Line 10	20 Cups	**White Rice:** 40–45 Min. **Brown Rice:** 60–66 Min.

*Cups referenced are with the included rice measuring cup.
(1 Rice Measuring Cup = ¾ U.S. Cup)



Note:

- **Maximum Quantity: 10 cups of uncooked rice which yields 20 cups of cooked rice.**
- **Minimum Capacity: 2 cups of uncooked white or brown rice.**
- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking times.
- For best results, we recommend rinsing rice and grains in a bowl of water before cooking. Avoid using a strainer or colander, which may not be as effective in removing excess starch and may affect the final texture.

Grain & Water
Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Quinoa	1 Part	1½ Parts	2½ Parts	8 Cups	White Rice	32–48 Min.
Arborio	1 Part	2 Parts	2 Parts	5 Cups	Steam	12–17 Min.
Barley	1 Part	2 Parts	2½ Parts	2 Cups	Delay Timer & Multigrain	5 Hours
Bulgur	1 Part	2 Parts	2½ Parts	5 Cups	Multigrain	35–50 Min.
Couscous	1 Part	1 Part	2 Parts	8 Cups	White Rice	29–60 Min.
Steel Cut Oats	1 Part	2½ Parts	2 Parts	4 Cups	Oatmeal	35–45 Min.
Rolled Oats	1 Part	2 Parts	2 Parts	3 Cups	Oatmeal	33–43 Min.

Quick Rice
Time Comparison Table

To use the Quick Rice function, begin by following steps 1 through 6 of "Rice & Grain" on page 7 then press Quick Rice. Refer to the "Rice & Water Measurement Table" for rice/water ratios and approximate cooked rice yields.

White Rice Uncooked Cups*	Cooking Time With *Quick Rice* Function	Approx. Time Savings Compared To *White Rice* Function
2 Cups	24–29 Min.	4–5 Min.
4 Cups	27–32 Min.	4–5 Min.
6 Cups	30–35 Min.	4–5 Min.
8 Cups	32–37 Min.	4–5 Min.
10 Cups	36–41 Min.	4–5 Min.

Note:

- When cooking barley, you must use the ***Delay Timer*** for 4 hours in combination with the ***Multigrain*** function. The additional soaking time will ensure optimal flavor and texture.
- For best results when cooking barley or bulgur, let both grains sit on ***Keep Warm*** for 10 minutes before serving.
- If softer grains are desired, add an additional ½ cup of water or liquid.
- The ***Quick Rice*** function will only properly cook white rice. All other grains including brown rice should not be cooked using the ***Quick Rice*** function.

Steam

1. Using the provided rice measuring cup, add 3 cups of water to the inner pot.
2. Place the inner pot into the cooker.
3. Place desired food into the provided steam tray, lower the tray into the cooker then close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press **(⏻)** to turn the cooker on.
6. Press ***Steam.*** The digital display will show a flashing "5" to represent five minutes of steam time.
7. Press ***(+)*** or ***(-)*** to increase or decrease steaming time by one minute increments, up to 30 minutes. For suggested steaming times for meat and vegetables, see "Meat & Vegetable Steaming Table" on page **13**.
8. Once the time has been input, the cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
9. Once the water reaches a boil, the digital display will begin to count down from the input steam time.
10. After the selected steam time has elapsed, the cooker will beep and automatically switch to ***Keep Warm***.
11. Using caution, check to see that the steamed food is cooked. If finished steaming, carefully remove the food to prevent overcooking. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
12. When finished, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

Steam & Cook

1. To steam foods while cooking grains, begin cooking grain by following steps 1 through 7 of "Rice & Grain" on page **7**.
2. Place the desired food into the provided steam tray. Open the lid using caution, lower the steam tray into the cooker then close the lid securely.
3. Cook food according to "Meat & Vegetable Steaming Table" on page **13**.

continued on the next page >>

Caution:

Do not attempt to cook more than 6 cups of uncooked rice when steaming and cooking simultaneously.

Before placing the inner pot into the cooker, ensure its exterior is dry and free of debris. Cooking with wet inner pot exterior may damage the cooker.

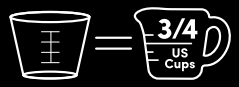
The rice cooker will not switch to ***Keep Warm*** mode until all liquid has evaporated. Follow your recipe carefully and do not leave the rice cooker unattended.

Helpful Hints:

Parchment paper or aluminum foil may also be used while steaming. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the tray.

For approximate grain cooking times and suggested grain/water ratios, see "Grain & Water Measurement Table" on page **11.**

The provided rice measuring cup is equivalent to a ¾ standard U.S. cup.



Steam & Cook (CONT.)

4. After the suggested amount of time has elapsed, open the lid to check steamed food for doneness. Use caution when opening the lid as hot steam will escape.
5. If food is finished steaming, remove the steam tray. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
6. Close the lid securely and allow the cooking cycle to continue.
7. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
8. When finished, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

Meat & Vegetable
Steaming Tables

Meat	Steaming Time	Safe Internal Temperature
Fish	25 Min.	140°F
Chicken	30 Min.	165°F
Pork	30 Min.	160°F
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°F

Vegetable	Steaming Time
Asparagus	9-11 Minutes
Broccoli	6-8 Minutes
Cabbage	5-7 Minutes
Carrots	7-9 Minutes
Cauliflower	7-9 Minutes
Corn on the Cob	12-16 Minutes
Green Beans	9-11 Minutes
Peas	4-6 Minutes
Potatoes	28-33 Minutes
Spinach	2-4 Minutes
Squash	9-11 Minutes
Zucchini	9-11 Minutes

Helpful Hints:

Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water with a larger serving of vegetables.

To ensure meat tastes its best and to prevent food-borne illness, check that the meat is completely cooked prior to serving. If the meat is still uncooked, simply add more water to the inner pot and repeat the steaming process until the meat is adequately cooked.

We recommend beginning to steam your foods towards the end of the rice cooking cycle. This will allow steamed food and cooked grains to be ready around the same time.

Note:

- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.
- Food should not be left in the rice cooker on ***Keep Warm*** for more than 12 hours.
- When steaming, Aroma® recommends using 3 cups of water with the provided rice measuring cup.

Soup

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press **(⏻)** to turn the cooker on.
5. Press ***Soup***. The digital display will show a flashing "2" to represent 2 hours of cook time.
6. Press ***(+)*** or ***(-)*** to increase or decrease time by 1 hour increments, up to 8 hours.
7. The cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
8. The cooker will now begin heating. The digital display will count down in one minute increments from the input cook time after it reaches a boil.
9. Using caution, open the lid after contents reach a boil and stir the ingredients with a long-handled wooden or heat-safe utensil if desired.
10. Once the time has elapsed, the cooker will beep and automatically switch to ***Keep Warm***.
11. When finished, turn the cooker off by pressing **(⏻)** twice and unplug the power cord

Sauté-Then-Simmer®

1. Place the inner pot into the cooker.
2. Plug the power cord into an available 120V AC wall outlet.
3. Press **(⏻)** to turn the cooker on.
4. Press ***Sauté-then-Simmer®***. The cooking indicator light will illuminate as the cooker begins to heat.
5. Add oil if desired for sautéing then close the lid securely and allow the inner pot to preheat for 2–4 minutes.
6. Once preheated, add in ingredients to sauté.

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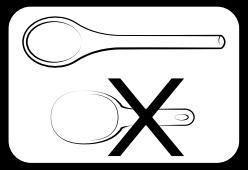
Caution:

Do not use the provided serving spatula to stir ingredients while using the *Sauté-Then-Simmer®, Slow Cook, or Soup* functions. It is not intended to be used in contact with high temperatures. Instead, use a long-handled wooden or heat-safe utensil to stir while cooking.



Sauté-Then-Simmer® (CONT.)

7. When finished sautéing, stir in any other desired ingredients including liquid and close the lid securely.
8. The cooker will automatically reduce its heat and switch to simmer mode once liquids are added.
9. Once all liquid has been evaporated, the cooker will beep and automatically switch to ***Keep Warm***.
10. When finished, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

Slow Cook

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press **(⏻)** to turn the cooker on.
5. Press ***Slow Cook (high)*** or ***Slow Cook (low)***. The digital display will show a flashing "2" to represent 2 hours of slow cook time.
6. Use ***(-)*** or ***(+)*** to increase or decrease slow cook time by 10 minute increments, up to 10 hours. Low heat can be set for 6–10 hours and high heat can be set for 2–5 hours.
7. Once the time has been input, the cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
8. The cooker will now begin heating. The digital display will count down in one minute increments from the input slow cook time.
9. Using caution, open the lid occasionally and stir the ingredients with a long-handled wooden or heat-safe spoon if desired.
10. Once the time has elapsed, the cooker will beep and automatically switch to ***Keep Warm***.
11. When finished, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

Note:

- Slow cooking requires a small amount of liquid.
- Food should not be left in the rice cooker on ***Keep Warm*** for more than 12 hours.

Cake

1. Prepare one prepackaged cake mix according to the instructions or prepare your own cake batter.
2. Spray the interior of the inner pot with nonstick cooking spray.
3. Pour the cake mixture into the inner pot.
4. Place the inner pot into the cooker then close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press **(⏻)** to turn the cooker on.
7. Press ***Cake***. The cooking indicator light will illuminate as the cooker begins heating.
8. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
9. When finished, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

Note:

- Cooking time cannot be adjusted for the ***Cake*** function.
- Do not attempt to cook more than one package of cake mix (15.25 oz.) in this appliance at one time.

Recipes

Ham & Swiss Frittata

6	eggs
3 slices	deli ham, chopped
¼	medium onion, chopped
¾ cup	swiss cheese, shredded
----	pinch of nutmeg
----	pinch of garlic powder

Combine all ingredients (except cheese) in a large bowl, mixing well. Pour the mixed ingredients into the inner pot and top with an even layer of cheese. Close the lid and press ***Steam***. Cook for 12 to 14 minutes. When eggs are set, slide frittata onto a serving plate. Cut into wedges to serve.

SERVES 4.

Sauté-then-Simmer® Risotto

1 tbsp.	olive oil
¼ cup	yellow onion, finely diced
1 large	garlic clove, chopped
1 cup	Arborio rice, uncooked
¼ cup	vermouth
4 cups	chicken broth
1 cup	whipping cream
3 tbsp.	butter
⅓ cup	Parmesan cheese, shredded

Press ***Sauté-then-Simmer®***, and allow the inner pot to heat for 5 minutes. Add olive oil, onion and garlic to the inner pot, stirring well with a long-handled wooden spoon. Once the onion has softened, add rice and sauté until well coated. Add vermouth and stir until the liquid has been absorbed. Stir in the chicken broth and whipping cream, mix well, and close the lid. The rice cooker will automatically adjust to a gentle simmer to finish cooking. Once the rice cooker switches to ***Keep Warm***, open the lid and stir in the butter and Parmesan cheese. Serve while warm.

SERVES 4-6.

For additional recipes, visit us at
www.AromaCo.com

Recipes

San Antonio Rice

1 cup	rice
1 jar (12 oz)	fresh salsa, mild or hot
1 tbsp	vegetable oil
1 cup	fresh or canned corn kernels
½ tsp	ground cumin
½ tsp	salt
1 ¼ cups	water
----	Fresh ground pepper, to taste
----	Fresh minced cilantro, for garnish

Press the (⏻) button to turn on the rice cooker. Add all ingredients except cilantro to the inner pot, stir, close the lid and press the ***White Rice*** button. When rice cooker switches to ***Keep Warm*** mode, open the lid, quickly stir and re-cover. Allow to stand for 8-10 minutes before serving. Spoon onto a serving dish, garnish with fresh cilantro and serve. Makes a flavorful supper or side dish for grilled chicken or fish.

SERVES 3-4.

Easy Chili Base

15 oz	can tomato sauce
15 oz	can black beans
15 oz	can corn
½ cup	water
1 tbsp	chili powder
1 tbsp	cumin
----	salt and pepper to taste

Combine all ingredients into the inner pot. Press ***Slow Cook (high)*** and set for 2 hours. Serve over rice, in a bowl, or with other vegetables of your choice.

SERVES 8.

For additional recipes, visit us at
www.AromaCo.com

Limited Warranty

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the provable date of purchase in the United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge. Proof of the date of purchase, such as the original dated sales receipt, will be required with any request for warranty repair or replacement. All liability is limited to the amount of the purchase price.

This warranty does not apply if the warranty period expired; the product has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions, or environmental conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, fire, lightning, earthquake, other natural calamities, war. The warranty excludes accessories and replacement parts. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60Hz).

Aroma's sole obligation under the warranty shall be to replace the defective product with a working one or a similar model of equivalent value, if the same model is not available, in the occurrence of any failure or defect covered under the warranty during the warranty period. Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

Service & Support

In the event of a warranty claim, or if service is required for this product, please contact Aroma® customer service toll-free at:

1-800-276-6286 | **CustomerService@AromaCo.com**
M-F, 8:30am-4:30pm, Pacific Time

www.AromaCo.com

Aroma Housewares Company
6469 Flanders Drive, San Diego, CA 92121, U.S.A.

Note:

- Proof of purchase is required for all warranty claims.
- Failure to register your product will not diminish your warranty rights.
- Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!



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